



Product code: 8997

WILD & WILDER, THE PUGILIST CABERNET SAUVIGNON, LANGHORNE CREEK, SOUTH AUSTRALIA, AUSTRALIA, 2020



Producer Profile

Wild & Wilder is all about good clean fun. Working hand in hand with their merry (in a good season) band of growers, they craft wines of supreme quality but don't take it all too seriously.

Great fruit, grown by great people and made with a lot of love by people that know that wine is all about the good times, delicious food and creating great memories. Founded by Giles Cooke MW & Fergal Tynan MW, who also make the Thistledown wines, the mundane is just not in their DNA. Being involved in every stage of the winemaking process from bud burst to bottle means that every bottle from Wild & Wilder is an experience you'll want to try again.

Viticulture

The Pugilist is sourced from 2 vineyard sites in Langhorne Creek, both of which are above the flood plain. Soils are of sandy loam with some iron rich red soils. Both vineyards are trellised and spur pruned to produce low yields which ensure balance and flavour.

Winemaking

Precise varietal expression and balance are what we seek to achieve and so picking time is of utmost importance. We pick just as flavours are approaching their peak rather than let them get over-ripe. We retain whole berries in the ferment for vibrancy and we press relatively early to avoid astringent tannins.

Tasting Note

Sometimes you've got to stick up for yourself... Fight for what is right in this world and uphold some good old fashioned values. Of course, one must always retain ones manners and obey the rules just ask the Pugilist. He's powerful, thick-skinned but well-bred and with the manners and sense of fair play of a true gent. The nose on this wine shows an array of perfumed characters such as violets, oregano & thyme, along with glacé cherry aromas. Sweet ripe cherry fruit dominates the front palate which then develops into a more savoury wine, showing earthiness, toasted spices and lovely dried herb characters.

Food Matching

Wonderful with roast beef or grilled sirloin.

Technical Details

Varieties:

Cabernet Sauvignon
100%

ABV: 14.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 10 months

Type: French

% wine oaked: 100

% new oak: None